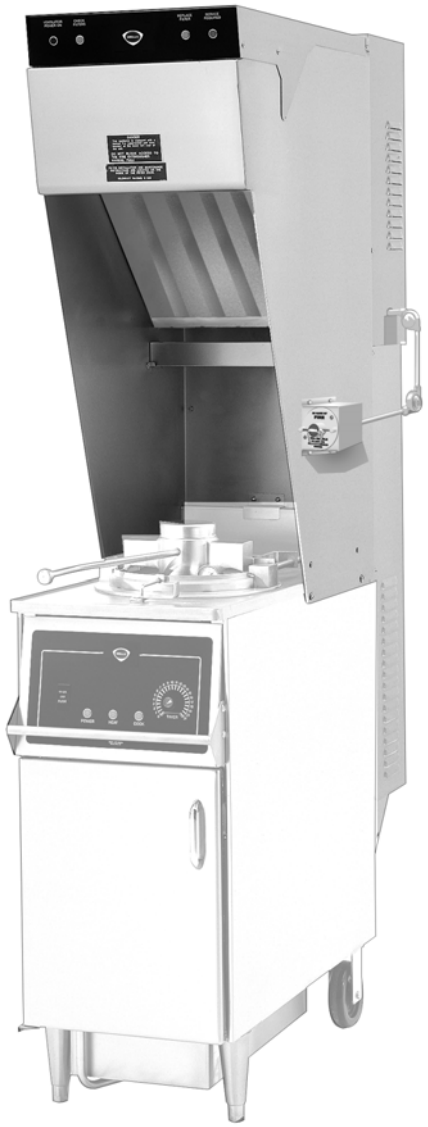
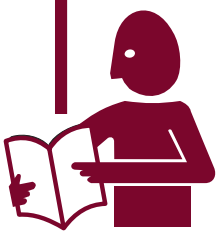
WELLS BLOOMFIELD, LLC
2 ERIK CIRCLE, P. O. Box 280 Verdi, NV 89439
telephone: 775-689-5703
fax: 775-689-5976
www.wellsbloomfield.com



SUPPLEMENTAL SERVICE INSTRUCTIONS for VENTILATOR HOOD SECTION

FRYER MODELS

WVAE_30F
WVPE-30F
WVAE-55F
WVAE-55FS



IMPORTANT: WELLS MANUFACTURING PROPRIETARY INFORMATION. DISSEMINATION OF THIS INFORMATION TO ANYONE OTHER THAN WELLS AUTHORIZED SERVICE AGENTS IS STRICTLY PROHIBITED. TECHNICAL CONTENT OF THIS MANUAL IS DESIGNED FOR USE BY QUALIFIED PROFESSIONAL TECHNICIANS ONLY.

PRINTED IN UNITED STATES OF AMERICA

WARNING:
RISK OF INJURY

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.

WARNING:
SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a qualified technician.
DO NOT open any access panel that requires the use of tools unless you are qualified to do so. Failure to follow this warning can result in severe electrical shock.

CAUTION:
RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

DANGER

BURN HAZARD
POSSIBLE HOT OIL SPILL

AVOID CONTACT WITH HOT OIL
USE CARE WHEN HANDLING OIL TO AVOID SPILLS

Discharge of the Ansul® fire suppression system may result in foaming of the oil in the frypot. Serious burns and other injuries can result from contact with hot oil and from slipping in spilled oil. Clean up oil spills promptly.

This ventilator hood system is designed as part of a fryer intended to prepare food for human consumption. No other use of this product is authorized or recommended by the manufacturer or its agents.

This ventilator and attendant fryer are intended for use only in commercial establishments, where all operators are familiar with the appliance use, limitations and associated hazards. Operating instructions and warnings must be read and understood by all operators and users.

This ventilator hood system is designed to reduce odor emissions, but will not completely eliminate cooking odors. Air exchange at the installation site must comply with the requirements of the local jurisdictional authority. To ensure that odors do not build-up, recommended minimum air exchange is 400 cfm into *and out of* the site.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT splash or pour water on, in or over any controls, control panel or wiring.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

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INTRODUCTION

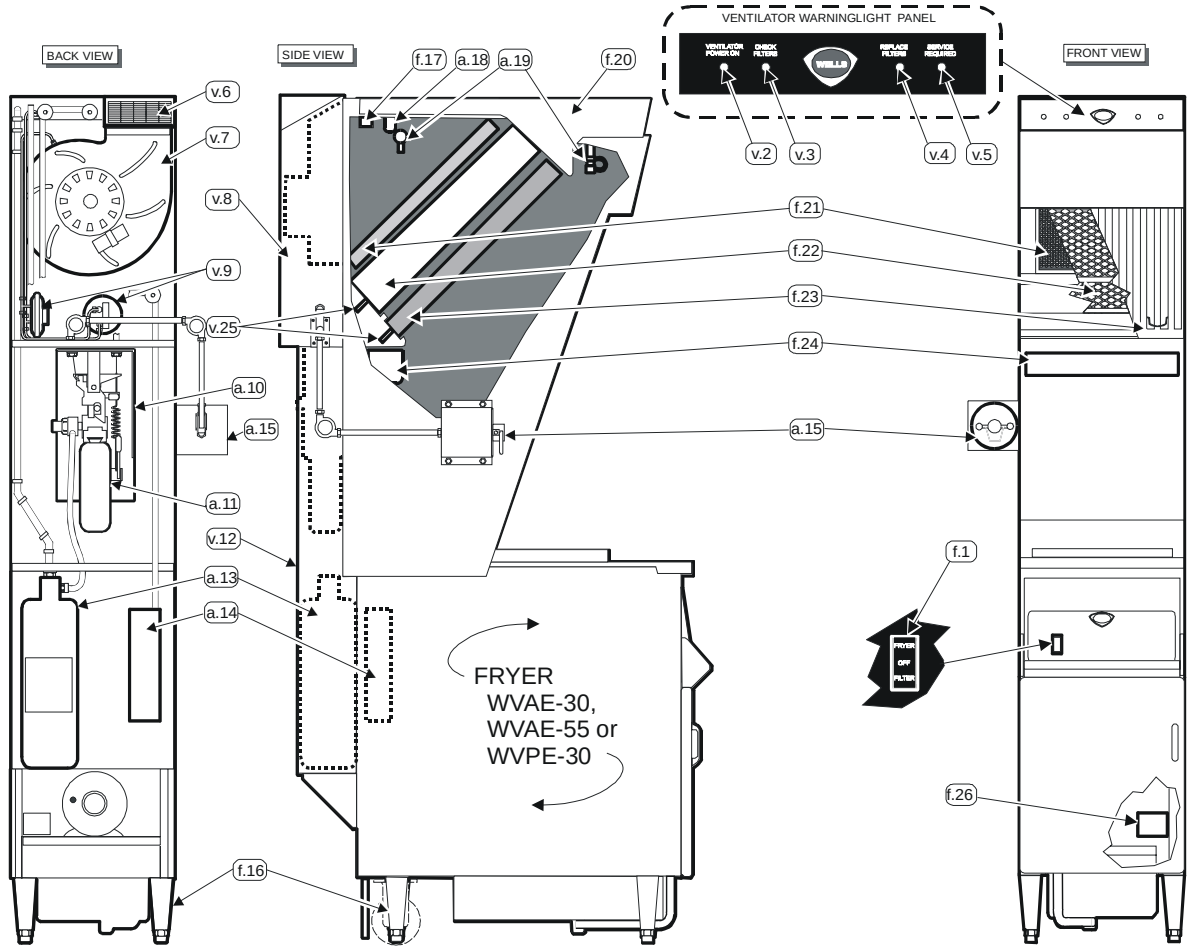
This manual contains information needed to properly service and repair the hood portion of ventless floor fryers.

This manual applies to the following Wells Manufacturing models:
WVAE-30F, WVPE-30F, WVAE-55F, WVAE-55FS

SPECIFICATIONS

This hood system is common to several Wells Manufacturing products. For installation, operation and maintenance instructions, electrical specifications and general dimensions, refer to the *General Layout Data, Installation Instructions* and *Operation Manual* for the specific model.

FEATURES & OPERATING CONTROLS



Note: Items beginning with “a. ...” are part of the Ansul® fire suppression system
Items beginning “f. ...” are part of the FRYER
Items beginning “v. ...” are part of the VENTILATOR

f.1 POWER SWITCH (FRYER - OFF - FILTER)

FRYER position turns *ON* the VENTILATOR POWER LIGHT and BLOWER. If, within 10 seconds, there is sufficient AIR FLOW for proper operation, the POWER LIGHT will remain *ON* and the fryer will operate.
If, after 10 seconds, there is not sufficient AIR FLOW for proper operation, the BLOWER and VENTILATOR POWER LIGHT will turn *OFF* and the SERVICE REQUIRED LIGHT will turn *ON*.
Note: The POWER SWITCH must be turned *OFF* to reset the system before the fryer can be operated.

v.2 VENTILATOR POWER LIGHT (green)

Glows when the FRYER POWER SWITCH is *ON.*

v.3 CHECK FILTERS LIGHT (amber)

Glows when GREASE BAFFLE and/or HEPA AIR FILTER are not properly installed. When *ON*, the fryer heating elements are de-activated. Make sure both the HEPA FILTER and the GREASE BAFFLE fully depresses their respective filter sensor tang (f.25, lower left corner of the filter rail), which proves the filters are in the proper position. When the filters are in the proper position, the CHECK FILTER light will not be lit.

FEATURES & OPERATING CONTROLS (continued)

v.4	REPLACE FILTERS LIGHT (amber)	Will turn *ON* if either or both the HEPA AIR FILTER and/or CHARCOAL FILTER are due for replacement. The fryer will continue to operate, but the air filter(s) must be changed in a timely manner or it (they) will clog, the SERVICE REQUIRED LIGHT will turn *ON* and the fryer will shutdown until the filter(s) have been replaced.
v.5	SERVICE REQUIRED LIGHT (red)	Will turn *ON* and the fryer will shut down whenever dirty filters cause insufficient ventilator AIR FLOW for proper operation. Replace both the HEPA FILTER and the CHARCOAL FILTER to resume operation.
v.6	EXHAUST COLLAR	Contains fire damper with pre-installed 285ºF (141ºC) fusible link.
v.7	VENTILATION BLOWER	Provides airflow.
v.8	UPPER REAR REMOVABLE PANEL	Provides access to BLOWER and PRESSURE SWITCHES.
v.9	PRESSURE SWITCHES	Detect blower operation and filter status.
a.10	ANSUL® ACTUATOR	Controls the release of the fire suppression media
a.11	ANSUL® SYSTEM PRESSURE CARTRIDGE	Provides pressurization of the fire suppression system
v.12	LOWER REAR REMOVABLE PANEL	Provides access to fire suppression system components.
a.13	FIRE SUPPRESSION MEDIA TANK	1.5 gal. container of Ansulex® R-102 liquid fire suppression media.
a.14	FRYPOT FUSIBLE LINK	450ºF link protects against run-away heater.
a.15	MANUAL PULL STATION	Provides for manual activation of the fire suppression system
f. 16	REAR LEGS	***REPLACE CASTERS WHEN A REMOTE MANUAL PULL STATION IS INSTALLED.***
v.17	VACUUM TAP	Senses low-pressure side of BLOWER.
a.18	FILTER CHAMBER FUSIBLE LINK	280ºF fusible link provides protection against fire in the upper portion of the hood.
a.19	DISCHARGE NOZZLES	Control dispersal of the fire suppression media.
v.20	TOP REMOVABLE PANEL	Provides access to warning light panel wiring.
v.21	CHARCOAL FILTER	Provides for some odor control. Replace this filter each time the HEPA FILTER is replaced.
v.22	HEPA FILTER	Traps most grease and other cooking vapor particles. Replace the HEPA FILTER and the CHARCOAL FILTER at the same time.
v.23	GREASE BAFFLE	Separates grease and other liquids from the air stream.
v.24	GREASE CUP	Catches liquids trapped by the GREASE BAFFLE.
f.25	FILTER SENSORS	Detect GREASE BAFFLE and HEPA FILTER.
f.26	GREASE TRAY	Collects liquids that drain from the top of the fryer.

OPERATION

NOTE: Never press the POWER SWITCH to *FRYER* unless the HEATING ELEMENTS are covered with either shortening (or, in the case of cleaning, water - NEVER MIX OIL AND WATER). Check the *COLD OIL LINE* for the proper shortening level.

NOTE: This fryer is designed to be used with LIQUID SHORTENING ONLY, unless it is equipped with the solid shortening option (available only on model WVAE-55FS). Lard and solid shortening will solidify in the filter pump, causing pump failure.

1. Verify that the CHARCOAL FILTER (if used), HEPA FILTER and GREASE BAFFLE are properly installed in their respective locations. The HEPA FILTER and GREASE BAFFLE activate MECHANICAL INTERLOCK SWITCHES when they are in their proper position. Activating both mechanical interlock switches energizes the heating element.

   The CHARCOAL FILTER does not activate a position sensor, thus the ventilator may be operated without this optional filter.

   A pressure tap on the blower housing and a vacuum tap downstream of the filters (but before the blower) feed pneumatic signals to the AIRFLOW VACUUM SWITCH and to the SERVICE FILTER VACUUM SWITCH.

2. Press the POWER SWITCH to the *FRYER* position:

   a. The BLOWER will start and the *VENTILATOR POWER ON* (green light) will light.

   b. The TEN SECOND DELAY RELAY will be energized, bypassing the AIRFLOW VACUUM SWITCH during the ten-second countdown.

3. If, after the ten second delay, sufficient air flow is sensed by the AIRFLOW VACUUM SWITCH , the BLOWER will continue to run and the fryer will be energized.

4. If, after the ten second delay, sufficient air flow has not been sensed by the AIR FLOW VACUUM SWITCH, the BLOWER will shut down and the *SERVICE REQUIRED* (red light) will be lit.

5. If either the HEPA FILTER or GREASE BAFFLE should be removed or become dislodged, the respective MECHANICAL INTERLOCK SWITCH will open, the fryer will be de-energized and the *CHECK FILTERS* (amber light) will light.

6. If either the HEPA FILTER or the CHARCOAL FILTER, or in combination, become partially clogged, the SERVICE FILTER VACUUM SWITCH will close and the *REPLACE FILTERS* (amber light) will light. The fryer will continue to operate. This is a WARNING that the filters are approaching the end of their service life. The filter(s) must be replaced before they become so clogged that the fryer/ blower is shut down by the AIR FLOW VACUUM SWITCH.

IMPORTANT: When the REPLACE FILTERS (amber light) comes on, the fryer will soon shut down. The actual time between the light coming on and the fryer shutting down depends upon the type and quantity of product being cooked. The operator must prepare to change the filter(s) by making sure that fresh replacement filters are on hand at the fryer location.

7. If either the HEPA FILTER or the CHARCOAL FILTER, or in combination, become clogged to the point that sufficient airflow is not sensed by the AIRFLOW VACUUM SWITCH, the switch will open. The BLOWER will shut down, the fryer will be de-energized and the *SERVICE REQUIRED* (red light) will light.

   The manufacturer recommends replacing both the HEPA FILTER and the CHARCOAL FILTER at the same time. Verify that the *air flow* arrows point toward the fan.

   After the filter(s) are replaced, the POWER SWITCH must be pressed to *OFF*, then back to *FRYER* to reset.

8. Any loss of electrical power will disable the fryer. After power is restored, the POWER SWITCH must be pressed to *OFF*, then back to *FRYER* to reset.

9. The fryer is de-energized anytime the Ansul® fire suppression system has discharged, or is otherwise is not *CHARGED and COCKED*. The BLOWER will continue to run.

10. Both the fryer and the BLOWER are de-energized when the POWER SWITCH is in the *FILTER* position.

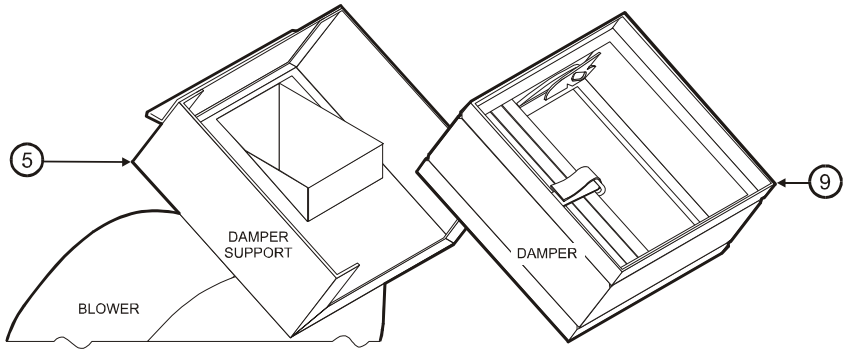
11. Control power is routed through a jumper at the REMOTE INTERLOCK TERMINAL BLOCK. For installations where remote shut-down is required, the jumper is removed and power is routed through the remote interlock circuit.
    Both the fryer and the BLOWER are de-energized when the remote interlock circuit is open.

12. Some jurisdictions require that an alarm signal be generated should the fire suppression system be activated. A set of dry contacts are provided at the BUILDING ALARM RELAY for this purpose. IMPORTANT: DO NOT connect power to the building alarm relay.

TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
BLOWER/FRYER NOT OPERATING *VENTILATOR POWER (*green light) not lit	POWER SWITCH not in *FRYER*	Press POWER SWITCH to *FRYER* position
	Fryer POWER SWITCH defective	Replace power switch
	10-20 -second timer defective	Replace timer
	Remote interlock circuit open	Locate and rectify open circuit condition
BLOWER/FRYER NOT OPERATING *VENTILATOR POWER (*green light) lit	Blower wiring defective	Repair wiring
	Blower fan jammed	Clean blower fan
	Blower motor defective	Repair/replace motor
BLOWER/FRYER NOT OPERATING *SERVICE REQUIRED (*red light) lit	HEPA FILTER and/or CHARCOAL filters plugged	Replace *both* HEPA and CHARCOAL FILTER
	AIRFLOW VACUUM switch not made	Locate and rectify reason SWITCH not
	Vacuum tap on blower fan housing plugged	Clean vacuum tap For continuing problems with plugged tap, upgrade to new-style fan housing.
	AIRFLOW vacuum switch defective	Replace vacuum switch
***REPLACE FILTERS* (amber light) lit** Blower/Fryer operating normally	HEPA FILTER and/or CHARCOAL filters becoming plugged	Replace both HEPA and CHARCOAL FILTER
	Vacuum tap on blower fan housing restricted	Clean vacuum tap For continuing problems with plugged tap, upgrade to new-style fan housing.
	SERVICE FILTERS vacuum switch defective	Replace vacuum switch
***CHECK FILTERS* (amber light) lit** Blower operating normally *Fryer not operating*	GREASE BAFFLE and/or HEPA FILTER out of place	Install BAFFLE / HEPA FILTER properly.
	Filter sensing switch defective or out of	Adjust or replace switch
FRYER NOT OPERATING Blower operating normally Check Filters (amber light) not lit	Defective CONTROLLER or TEMP CONTROL 'STAT	Repair or replace
	HI-LIMIT 'STAT tripped	Clean frypot & reset 'stat
	HI-LIMIT 'STAT defective	Replace hi-limit thermostat
	Defective relay	Replace relay
	Fryer with Solid State Controller - Programmed temp too low	Program proper temperature
	Fryer with Solid State Controller - STANDBY or CLEANING mode selected	Select a menu key
***VENTILATOR POWER (*green light) not lit** All other operations normal	Indicator light defective	Repair/replace light

FIRE DAMPER COMPONENTS



ITEM	DESCRIPTION	SERVICE PART
5	DAMPER SUPPORT	
9	FIRE DAMPER ASSEMBLY, (fusible link rated at 285ºF/141ºC)	501187

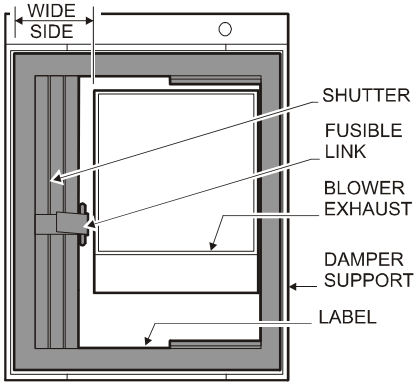
FIRE DAMPER ASSEMBLY INSTRUCTIONS

1. The FIRE DAMPER is accessible by removing the UPPER REAR cover. The FIRE DAMPER sets in the DAMPER SUPPORT and may be removed by lifting straight out.

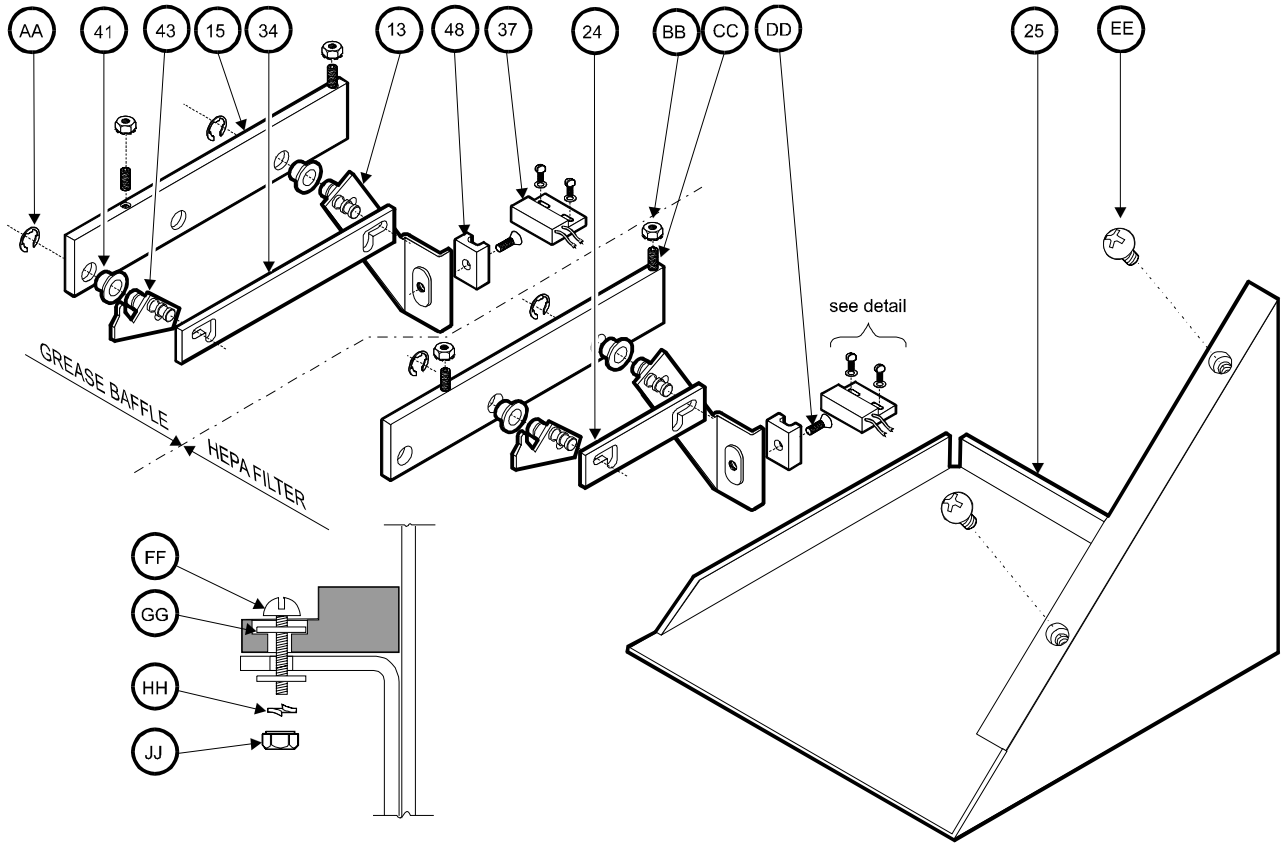
2. The FIRE DAMPER normally needs no maintenance. If it becomes heavily covered in grease and/or dust it must be replaced.

3. If the FIRE DAMPER malfunctions or if the fusible link releases, the manufacturer recommends that the entire FIRE DAMPER ASSEMBLY be replaced.

4. Reinstall the FIRE DAMPER with the “THIS SIDE UP FOR HORIZONTAL MOUNTING” arrow pointing away from the BLOWER, and the shutter assembly on the wide side of the DAMPER SUPPORT (i.e. on the left as seen from the rear of the hood).



FILTER INTERLOCK COMPONENTS



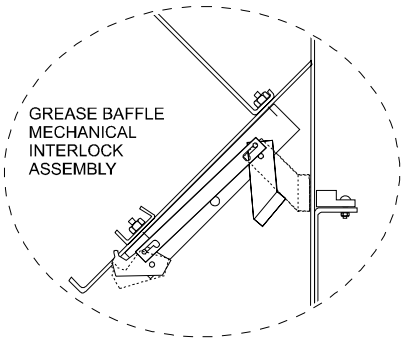
ITEM	DESCRIPTION	SERVICE PART NO.
13	MAGNET ARM	
15	INTERLOCK BLOCK	
24	SHORT LINK	
25	COVER, INTERLOCK ASSEMBLY	
34	LONG LINK	
37	PROXIMITY SWITCH	501409
41	BUSHING	501448
43	PAWL	
48	MAGNET	63948
AA	“E” CLIP, .122ID SS	50136
BB	NUT 8-32 (pk100)	50153
CC	SET SCREW 8-32 x 3/4 ALLEN SOCKET	
DD	SCREW 8-32 x FLAT HEAD (pk 50)	65193
EE	SCREW 8-32 x 5/16	7506-39
FF	SCREW 4-40 x 3/8	68748
GG	WASHER #4	
HH	LOCK WASHER #4	
JJ	NUT 4-40	8543-74

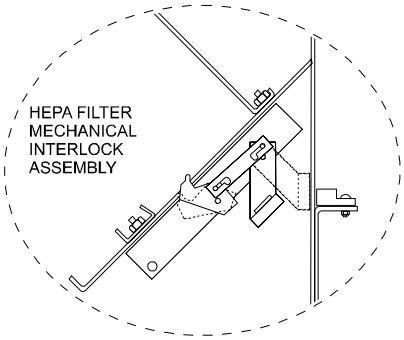
FILTER INTERLOCK ASSEMBLY INSTRUCTIONS

There are two FILTER INTERLOCK assemblies.

a. The GREASE BAFFLE interlock is on the left. This assembly uses the LONG LINK so that the PAWL fits into the *front* filter rail.

b. The HEPA FILTER interlock is on the right. This assembly uses the SHORT LINK so that the PAWL fits into the *rear* filter rail.





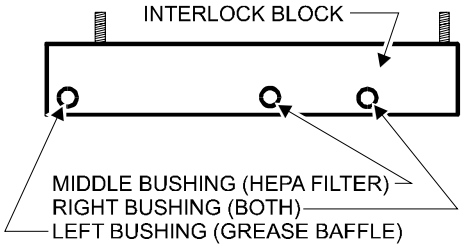
1. Install two SET SCREWS into the edge of each INTERLOCK BLOCK.

2. With the INTERLOCK BLOCK laying flat, the set screws pointing away from you, and the set screw that is closest to the end in the *upper right* corner, insert a BUSHING in the *right* hole, and insert a BUSHING in the *left* hole (for the GREASE BAFFLE INTERLOCK), or in the *middle* hole (for the HEPA FILTER INTERLOCK). (Fig. A)

3. Install a MAGNET in the MAGNET ARM. Align the magnets so they repel each other when they are in the normal operating position. (Fig. B)

4. Assemble the PAWL and the MAGNET ARM to the LINK. The short leg of the "L" slot will point *down*. Slide the link into the top slot of the small studs. Use the LONG LINK for the GREASE BAFFLE INTERLOCK, and the SHORT LINK for the HEPA FILTER INTERLOCK. (Fig. C)

   Slide the large studs into the BUSHINGS and secure with "E" CLIPS. The pawl and arm should operate freely.

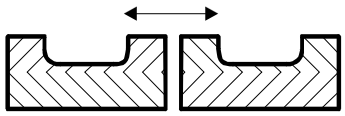


5. Push the SET SCREWS through the appropriate holes in the filter rail and secure with nuts. The pawl and arm should continue to operate freely.

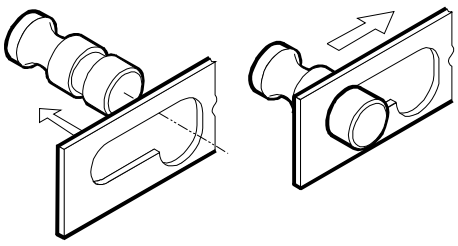
6. Install the COVER and secure with two screws from the filter rail side.

7. Install the PROXIMITY SWITCHES on the ledge in the blower section. The switches must be installed with the thickest edge against the wall. Before tightening the screws, push the switches as far forward and as far apart as they will go.

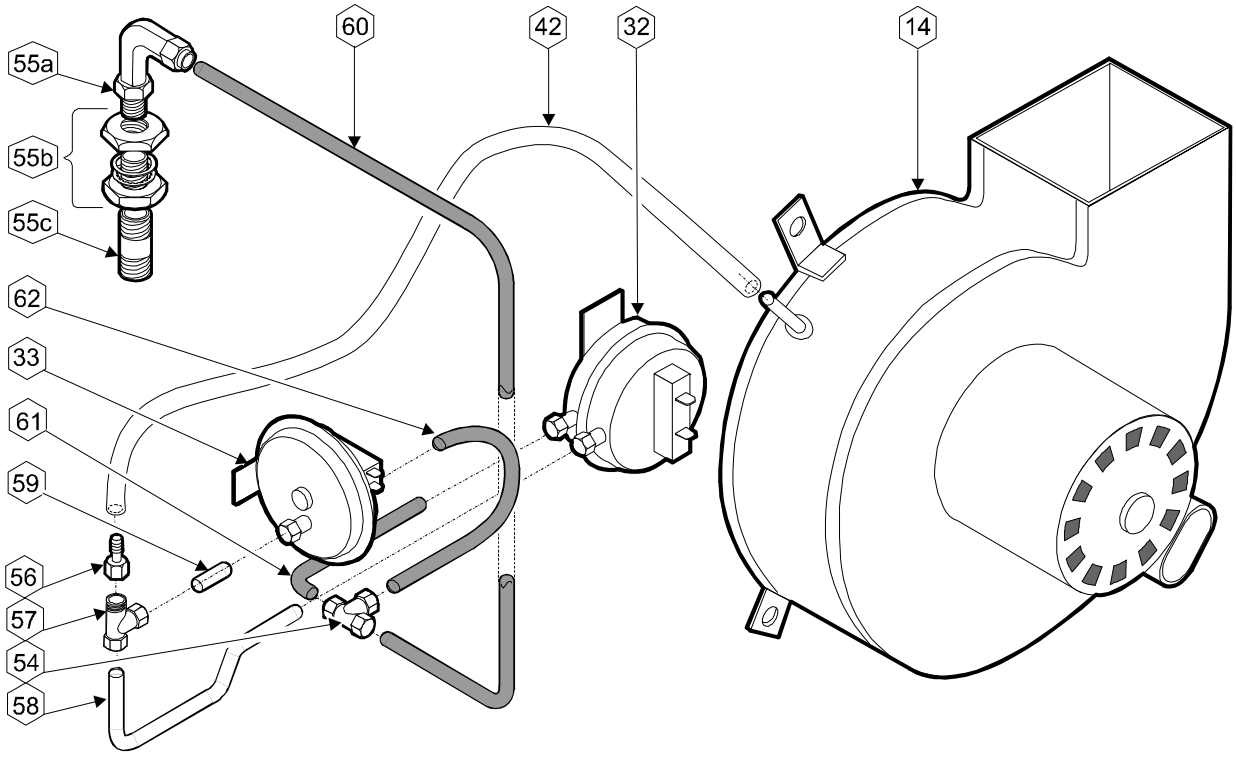
8. Check operation with an ohm meter on the leads of the PROXIMITY SWITCHES while pressing and releasing the PAWLS. With the pawl depressed, the reading should be zero ohms.



ALIGN THE MAGNETS SO THAT, WHEN INSTALLED, THEY *REPEL*



BLOWER AND STATUS SENSOR COMPONENTS



ITEM	DESCRIPTION	SERVICE PART NO.
14	BLOWER ASSEMBLY	501731
32	VACUUM SWITCH, SHUTDOWN (& RED LIGHT)	501379
33	VACUUM SWITCH, REPLACE FILTER	501380
42	TUBING, HOSE (LOW PRESS TO SWITCHES)	501516
54	“TEE” CONNECTOR	
55a	ELBOW	
55b	QUICK SEAL FITTING, 1/4” x 1/4”	
55c	3/8 MPT CLOSE NIPPLE	
56	HOSE BARB (TUBING TO HOSE)	
57	“TEE” CONNECTOR (HI PRESS)	
58	S/S TUBING (HI PRESS TO SHUTDOWN SWITCH)	
59	S/S TUBING (HI PRESS TO *REPLACE FILTER* SWITCH)	
60	S/S TUBING (TO SWITCHES)	
61	S/S TUBING (TO SHUTDOWN SWITCH)	
62	S/S TUBING (TO *REPLACE FILTER* SWITCH)	

STATUS SENSOR CHECKOUT PROCEDURES

1. The Ansul® system must be ”cocked” before system operation and checkout is possible.
   Make sure the heating elements are covered with oil before beginning checkout.

2. Remove GREASE BAFFLE, HEPA FILTER and CHARCOAL FILTER. Press the POWER SWITCH to *FRYER*. You should see:
   VENTILATOR POWER (green light) *ON*
   CHECK FILTERS and REPLACE FILTERS (amber lights) *ON*
   Within 2 - 4 seconds, REPLACE FILTERS (amber light) should go *OFF*
   Heating element will be *OFF*

3. Verify that the FILTER MECHANICAL INTERLOCK PAWLS operate independently of each other. If not, the magnets will need to be re-aligned (see page 9).

   With both pawls pressed, CHECK FILTERS (amber light) should go *OFF*, and the heating elements should be energized.

4. Install the CHARCOAL FILTER first (***be sure the plastic shipping bag is removed***), then the HEPA FILTER, followed by the GREASE BAFFLE. Note the airflow arrows. The arrow must point toward the blower. The CHECK FILTERS (amber light) should go *OFF*.

5. Begin covering the GREASE BAFFLE with cardboard. Work slowly so that the sensors have time to react. To be sure the sensor does not “flutter”, wait at least 20 seconds after a response before proceeding. With fresh, clean filters:
   a. When 90% of the filter is covered, REPLACE FILTERS (amber light) will go *ON*
   b. When only 1” of the GREASE BAFFLE remains uncovered, SERVICE REQUIRED (red light) will go *ON* and the unit will shut down (i.e. elements de-energized and all other indicator lights *OFF*).

6. Reset the fryer by removing the cardboard blocking the filter, then pressing the POWER SWITCH to *OFF* then back to *ON*.

7. If the Ansul® systems trips, a continuous buzzer will sound. VENTILATOR POWER (green light) will remain *ON,* but the heating elements will be de-energized.

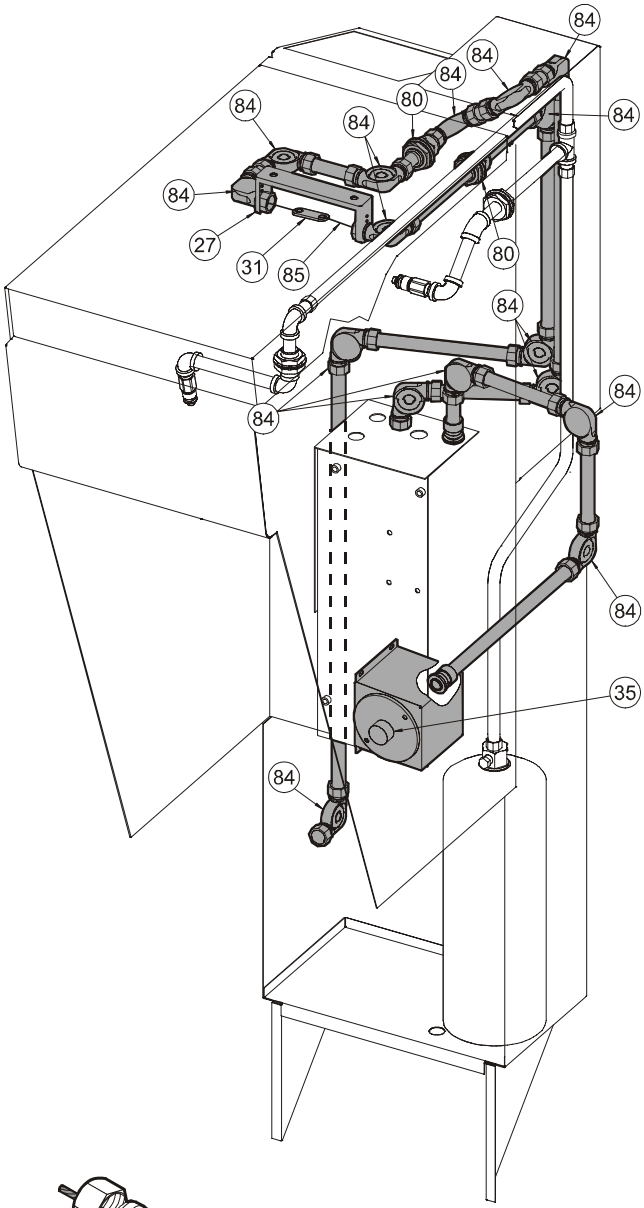
NOTE: On units with solid state control, the HEAT light being on is not a guarantee the elements are in fact energized!

IMPORTANT: Before installing the CHARCOAL FILTER, be sure the plastic shipping bag is removed.

Simulate grease build-up by using an 18” wide X 24” long piece of cardboard. Working from the bottom, cover the ventilator opening gradually until the sensors react.

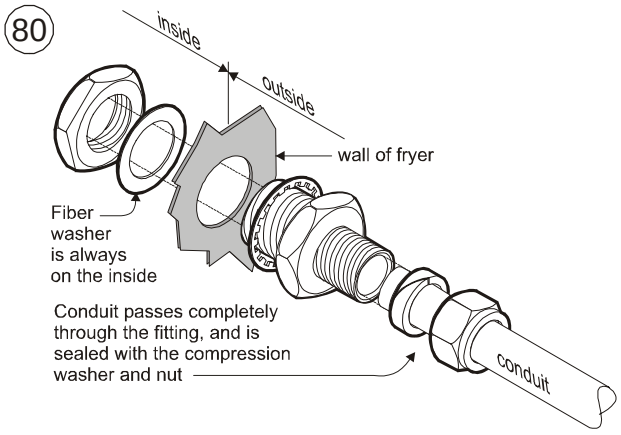
ANSUL® FIRE SUPPRESSION SYSTEM - DETECTION SYSTEM (EMT) PIPING FOR GENERAL REFERENCE ONLY

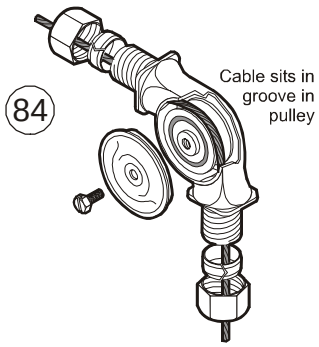
All servicing of Ansul® system must be performed by an authorized Ansul® Service representative only.



ITEM	DESCRIPTION	ANSUL® P/N
27	SERIES DETECTOR	56837
31	FUSIBLE LINK 280ºF plenum	415743-TYP K
	FUSIBLE LINK 450ºF frypot (ref. item 51)	415741-TYP K
	TEST LINK	15751
35	REMOTE PULL STATION ASSY	4835
80	COMPRESSION SEAL - 1/2" EMT	79152
84	PULLEY ELBOW	45771
85	WIRE ROPE (1/16" x 500')	301403
	SLEEVE, STOP	26317
	SLEEVE, OVAL	4596

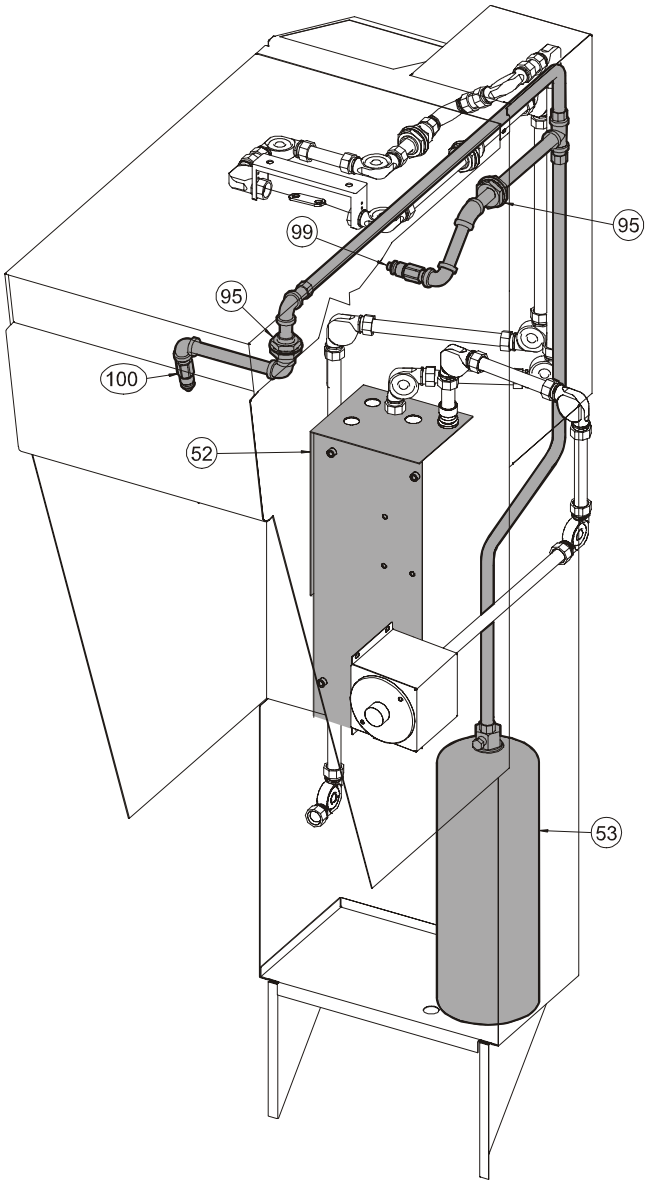
This parts list is for reference only and is intended for use only by an authorized Ansul® Service representative.


80
inside
outside
wall of fryer
Fiber washer is always on the inside
Conduit passes completely through the fitting, and is sealed with the compression washer and nut
conduit



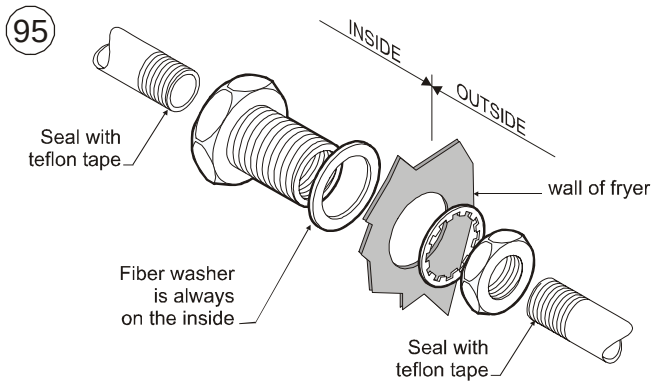
ANSUL® FIRE SUPPRESSION SYSTEM - FIRE SUPPRESSION MEDIA PIPING FOR GENERAL REFERENCE ONLY

All servicing of Ansul® system must be performed by an authorized Ansul® Service representative only.

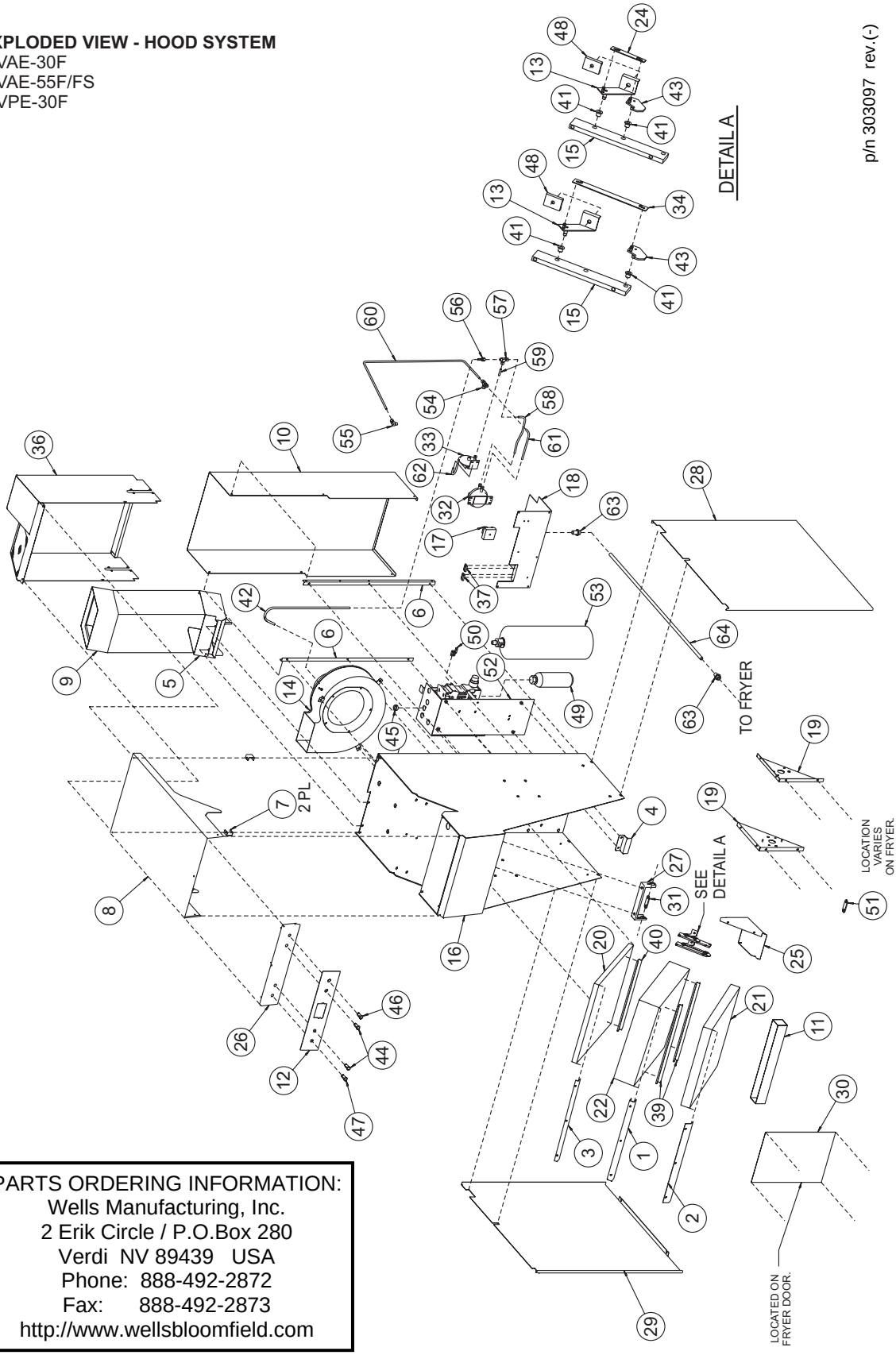


ITEM	DESCRIPTION	ANSUL® P/N
52	BRACKET & RELEASE ASSY	79493
	NITROGEN CARTRIDGE LT-20-R	7032
	MICROSWITCH	15549
53	1.5 GAL. TANK (R-102 SYSTEM)	415961
	FIRE SUPPRESSION AGENT (1.5 GAL.)	79694
95	ADAPTER, QUICK-SEAL 1/4”	78196
	ADAPTER, QUICK-SEAL 3/8”	77284
99	NOZZLE (1N) plenum	419335
100	NOZZLE (3N) fryer	419338

This parts list is for reference only and is intended for use only by an authorized Ansul® Service representative.



EXPLODED VIEW - HOOD SYSTEM
WVAE-30F
WVAE-55F/FS
WVPE-30F



PARTS ORDERING INFORMATION:
Wells Manufacturing, Inc.
2 Erik Circle / P.O.Box 280
Verdi NV 89439 USA
Phone: 888-492-2872
Fax: 888-492-2873
http://www.wellsbloomfield.com

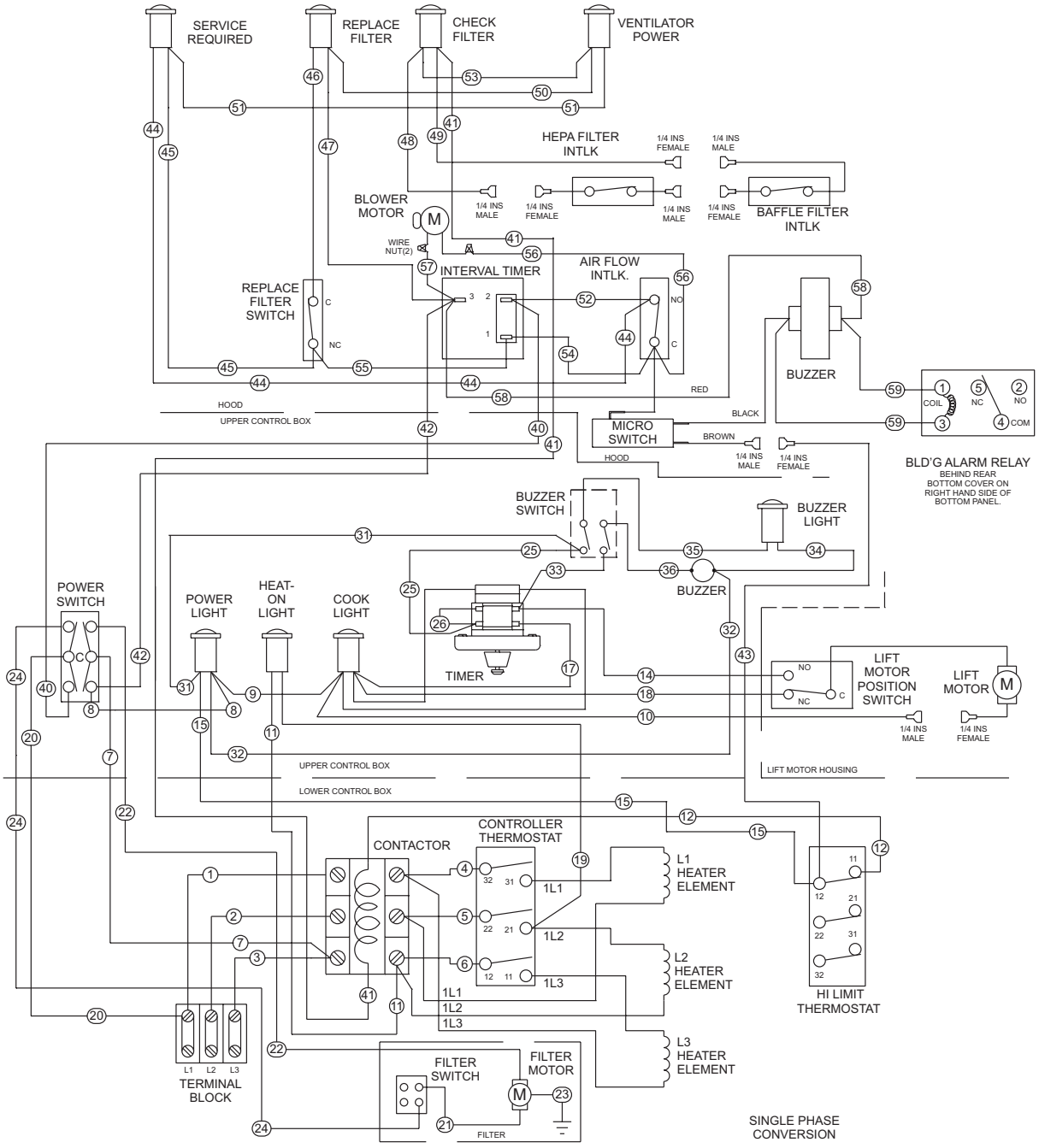
EXPLODED VIEW & PARTS LIST (continued)

ITEM	P/N	DESCRIPTION	ITEM	P/N	DESCRIPTION
1		CHANNEL, FILTER SUPPORT	51	67274	FUSIBLE LINK , 450ºF (frypot)
2		SUPPORT, FILTER FRONT	52		MOUNTING BRACKET ASSY, R-102
3		SUPPORT, FILTER REAR	53	67393	TANK, FIRE SUPPRESSION AGENT 1.5 GAL.
4		SUPPORT, HOOD REAR	54		FITTING, COMPRESSION BRASS TEE
5		DAMPER SUPPORT, WELDED ASSY	55		FITTING, COMPRESSION BRASS ELBOW
6		SUPPORT, COVER REAR	56		FITTING, COMPRESSION HOSE BARB
7		SUPPORT, COVER TOP REAR	57		FITTING, COMPRESSION MALE RUN TEE
8		COVER, PLUMBING	58		TUBING, ALUM 1/4 x 7-1/4
9	501187	DAMPER	59		TUBING, ALUM 1/4 x 1-1/4
10		COVER, ANSUL®	60		TUBING, ALUM 1/4 x 36
11	501189	GREASE CUP	61		TUBING, ALUM 1/4 x 6
12		FACEPLATE, WARNING	62		TUBING, ALUM 1/4 x 6 “U”
13		ARM, MAGNET	63		FTG STRAIGHT 1/2 FLEX
14	501224	BLOWER ASSY	64		CONDUIT 1/2EMT x 54”
15		INTERLOCK BLOCK	65		CONDUIT 1/2EMT x 8-1/2”
16		HOOD WELDED ASSY	66		CONDUIT 1/2EMT x 5-3/4”
17	501238	TIMER CUBE / RELAY	67		CONDUIT 1/2EMT x 3”
18		SUPPORT, COMPONENT MOUNTING	68		FTG STRAIGHT 1/2EMT
19		BRACKET, TANK SUPPORT	69		CONDUIT 1/2EMT x 17”
20	22403	FILTER, CHARCOAL	70		CONDUIT 1/2EMT x 8”
21	501253	GREASE BAFFLE	71		CONDUIT 1/2EMT x 5-7/8”
22	22402	FILTER, HEPA	72		CONDUIT 1/2EMT x 1-1/2”
23		BOX, MANUAL PULL	73		CONDUIT 1/2EMT x 37-1/2”
24		LINKAGE PLATE, SHORT	74		CONDUIT 1/2EMT x 13-1/2”
25		COVER, INTERLOCK	75		CONDUIT 1/2EMT x 14-1/2”
26		LIGHT PANEL	76		ELBOW 3/8NPT x 45º Ni PLTD
27		HOLDER, FUSIBLE LINK (INLINE DETECTOR)	77		NIPPLE 3/8NPT x 3” Ni PLTD
28		PANEL, RIGHT SIDE	78		NIPPLE 3/8NPT x 4” BI
29		PANEL, LEFT SIDE	79		NIPPLE 3/8NPT x 3” BI
30		LABEL, FILTER INSTALL INSTRUCTION	80		COMPRESSION SEAL 1/2EMT
31	501378	FUSIBLE LINK, 280ºF (plenum)	81		CONDUIT 1/2EMT x 4-1/2”
32	501379	SWITCH, AIRFLOW (.40 VAC.)	82		CONDUIT 1/2EMT x 3-5/8”
33	501380	SWITCH, FILTER (.55” VAC.)	83		CONDUIT 1/2EMT x 2”
34		LINKAGE PLATE, LONG	84		PULLEY ELBOW
35	501389	REMOTE PULL STATION ASSY	85		WIRE ROPE, 1/16” x 500”
36		COVER, BLOWER WELD ASSY	86		NIPPLE 3/8NPT x 6” BI
37	501409	SWITCH, PROXIMITY	87		
38		WIRE SET (not shown)	88		
39	501435	HANDLE, FILTER	89		NIPPLE 3/8NPT x 2” Ni PLTD
40		HANDLE, FILTER SMALL	90		TEE NPT 3/8 x 3/8 x 3/8
41	501448	BUSHING, INTERLOCK	91		
42	501516	TUBING, VACUUM	92		
43	501588	INTERLOCK PAWL ASSY	93		FTG, ELBOW 3/8NPT 90º BI
44	50516	LIGHT, SIGNAL AMBER	94		NIPPLE 3/8NPT x 1-1/2” BI
45	51040	GROMMET INSUL 7/8” DIA.	95		ADAPTER, 3/8” QUICK-CON ANSUL®
46	51157	LIGHT, SIGNAL RED	96		NIPPLE 3/8NPT x 5-1/2” Ni PLTD
47	55697	LIGHT, SIGNAL GREEN	97		ELBOW 3/8NPT x 90º Ni PLTD
48	63948	MAGNET, PERM	98		NIPPLE 3/8NPT x CLOSE Ni PLTD
49	67099	CARTRIDGE, NITROGEN LT-20-R	99		NOZZLE, 1N ANSUL®
50	67273	MICROSWITCH	100		NOZZLE, 3N ANSUL®

WIRING DIAGRAMS

WIRING DIAGRAM FOR WVAE-30F, VAE-30F

208V OR 240V, 9KW w/BUZZER
SINGLE OR 3 PHASE - WIRED 3 PHASE AS SHOWN

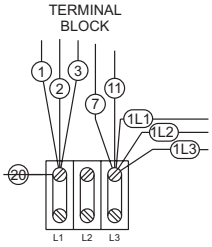


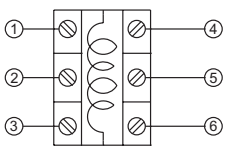
VOLTS	NOM AMPS PER LINE			
	THREE PHASE			ONE PHASE
	L1	L2	L3	
208	27	25	27	45
240	24	22	24	40

60 HZ

P/N 301413 REV.F

SINGLE PHASE CONVERSION

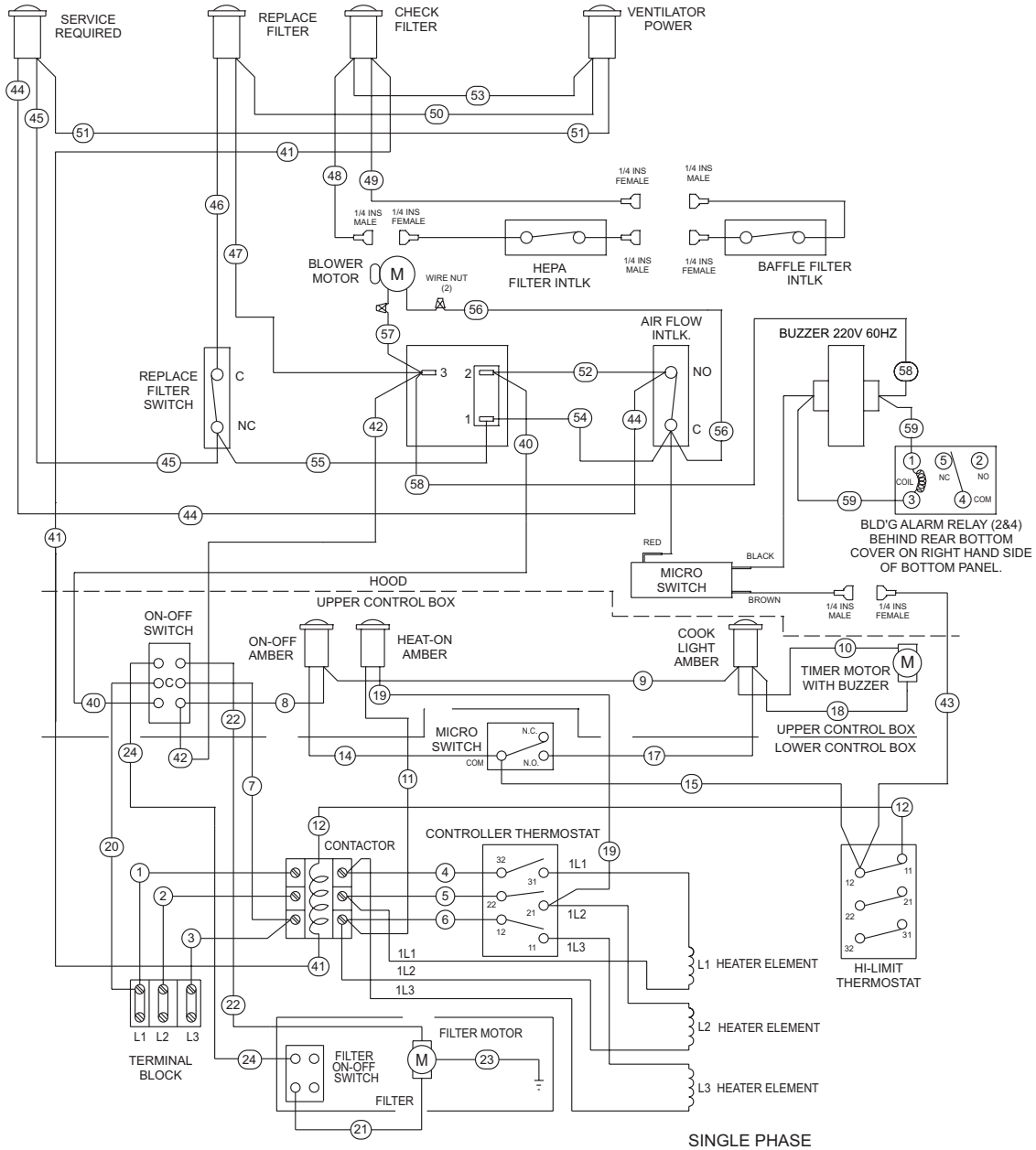




SINGLE PHASE WIRING

WIRING DIAGRAM FOR VPE-30F & WVPE-30F

208V OR 240V, 9KW
SINGLE OR 3 PHASE - WIRED 3 PHASE AS SHOWN

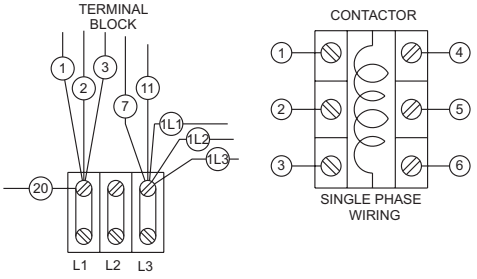


VOLTS	NOM AMPS PER LINE			
	THREE PHASE			ONE PHASE
	L1	L2	L3	
208	26	25	26	44
240	23	22	23	39

60 HZ

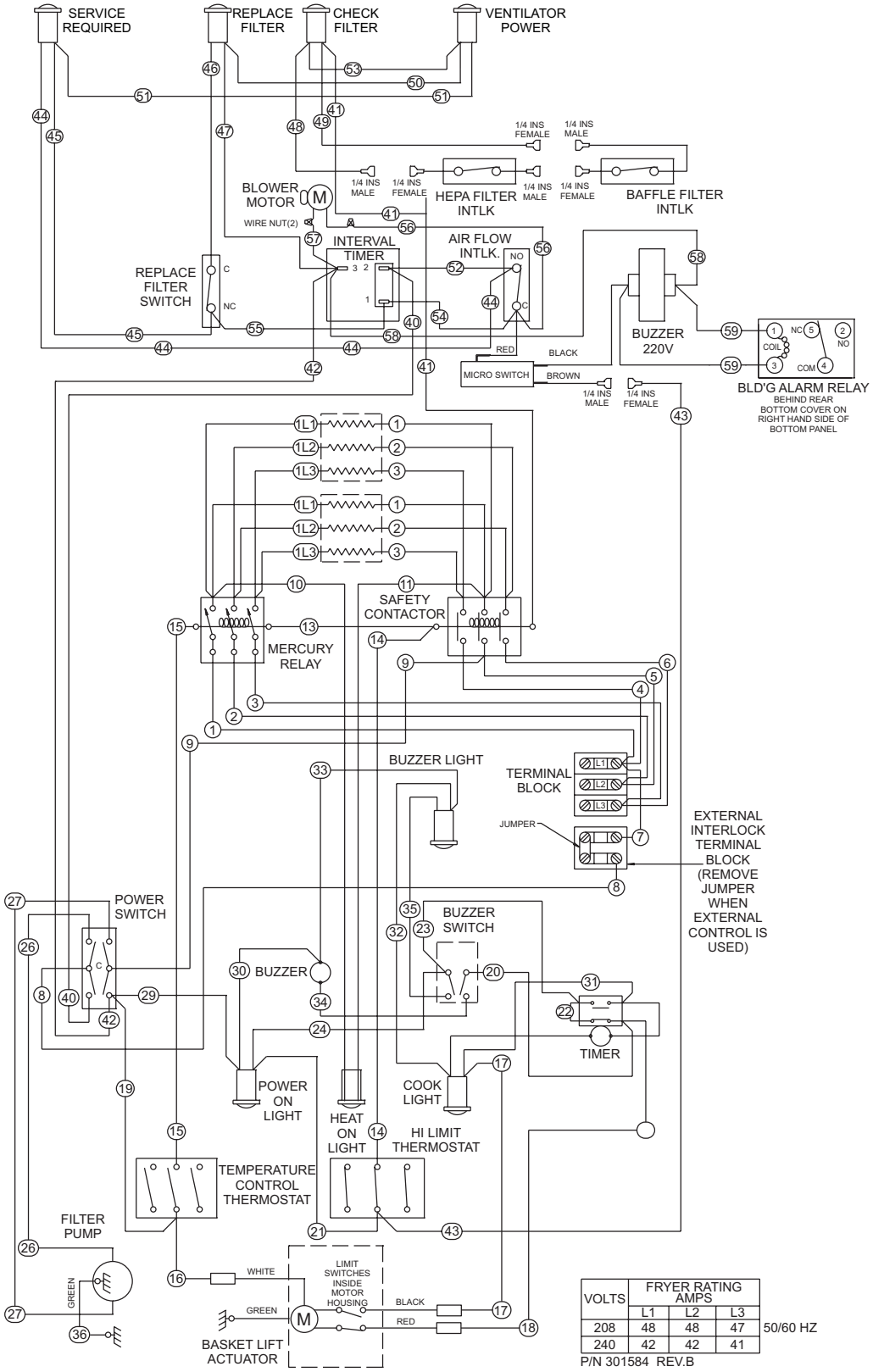
REV. D P/N 301412

SINGLE PHASE CONVERSION



WIRING DIAGRAM FOR VAE-55F/WVAE-55F

3Ø, 208 OR 240V, 17KW HEATING ELEMENT (2)

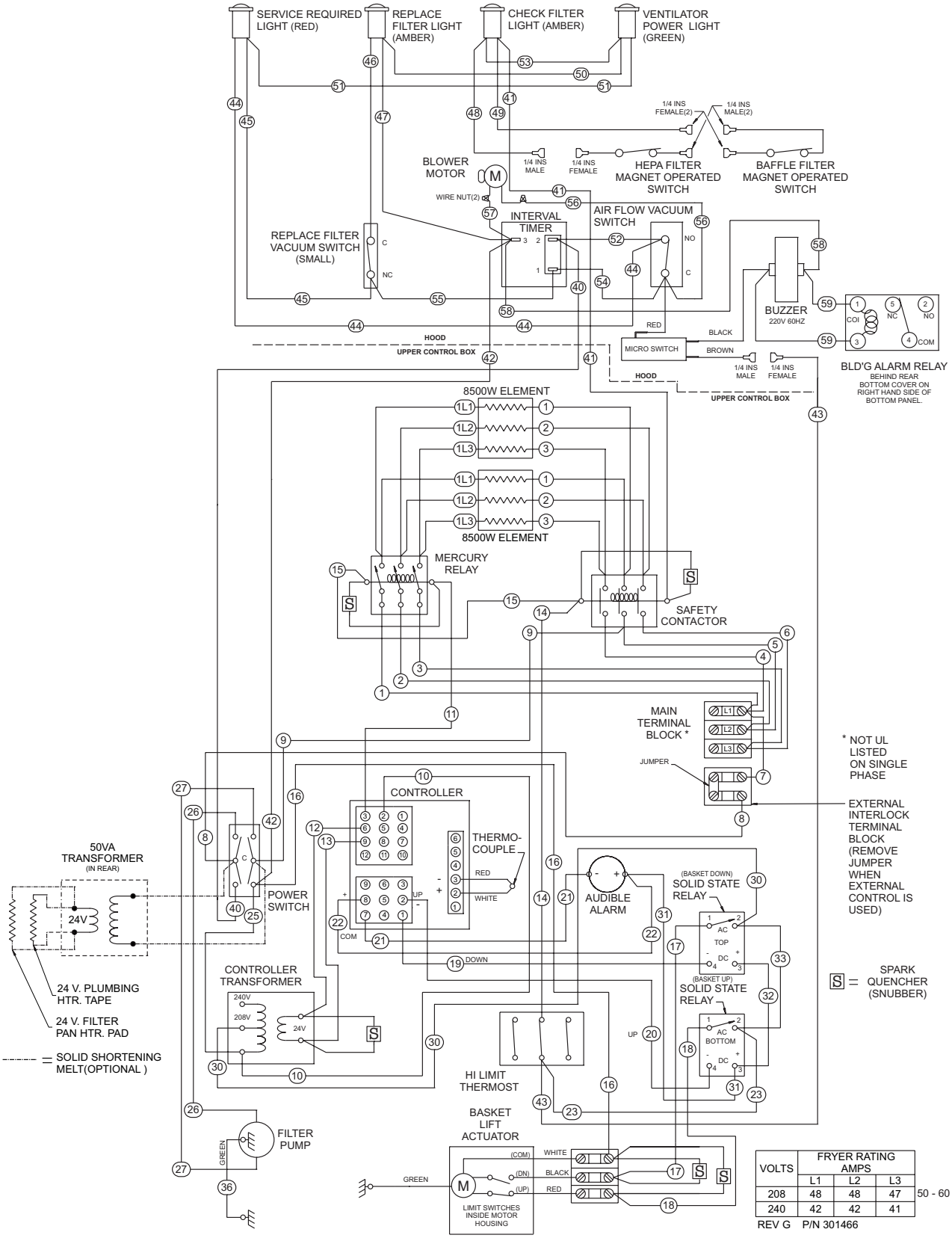


VOLTS	FRYER RATING AMPS			
	L1	L2	L3	
208	48	48	47	50/60 HZ
240	42	42	41	

P/N 301584 REV.B

WIRING DIAGRAM FOR VAE-55FS/WVAE-55FS

3Ø, 208 OR 240V, 17KW HEATING ELEMENT



VOLTS	FRYER RATING AMPS			
	L1	L2	L3	
208	48	48	47	50 - 60 HZ
240	42	42	41	

REV G P/N 301466